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## MAIN TITLE

## SUB TITLES

1. The one universal feed for Mankind is MILK. Primitive races of Western Asia and Europe used it. The more highly civilized and prosperous a nation becomes the more milk it consumes. The U. S. has better than one cow for each of its families.
2. Dairy cattle came to this country with America's early settlers, for there are no cattle native to this New World. Here are three generations of the Guernsey family.
3. Mother and daughter of the Ayrshire family.
4. Jersey bull.
5. Guernsey bull.
6. Holstein bull.
7. The effort of every breeder is to develop dairy breeds to a point where high milk production will be uniformly inherited. Showing length of nozzle, openness of nostrils and width between the eyes.
8. Careful note is taken of the firmness and strength of neck, length and strength of back, length and levelness of rump and depth of forerib and flank.
9. The spare angular form, carrying no surplus flesh, the extraordinary development of udder and milk veins typify the dairy cow.
10. At the cow stables each stallion has a plate bearing the name of the cow occupying it.
11. Before milking the udders and flanks are wiped with a damp cloth. A hoodpail aids greatly in producing clean milk.
12. The best record is maintained by carefully weighing and testing the milk of each cow.
13. The separator, which is kept spotlessly clean by washing and drying in the sunlight, skims the milk. The cream and milk to be sold are immediately placed in cold running water to prevent scuring.
14. Warm skimmed milk may be fed to the calves.
15. Before making the trip to the creamery, wet blankets are spread over the cans to keep the temperature down.
16. At the creamery another weight and test are taken.
17. The milk is then transferred to vats and pasteurized. The empty cans are washed and sterilized.
18. In the cities approximately 112 quarts of milk are consumed annually by each individual.
19. When making butter the cream is churned until small granules appear, then the butter-milk is strained off and the butter washed, salted, worked and packed for market.
20. In the country 994 million pounds of butter are made yearly, which is 61 percent of the total output.
21. Cooling pasteurized cream for making Ice Cream and drawing the frozen cream into cans.
22. Cutting and wrapping into quart size packages.
23. Do you know when cattle were first domesticated?

(The End)

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